

***Amendment to the Claims:***

**This listing of claims will replace all prior versions, and listings, of claims in the application:**

1. (Previously Presented) A method of adhering large seasoning bits on a food substrate, said method comprising the steps of:

5 a) mixing a dry adhesive with a plurality of three-dimensional seasoning bits to form an adhesive-bit mix wherein said bits are substantially between 1.7 to 17 mm in diameter;

b) cooking a food substrate having a surface to apply said bits;

c) applying said adhesive-bit mix to said food substrate, wherein said food substrate comprises no added water;

10 d) heating said adhesive-bit mix to a temperature above a glass transition temperature of said dry adhesive wherein said glass transition temperature is between about 40 °C to 60 °C and further wherein said dry adhesive comprises a moisture content of about 4 to 8%; and

15 e) cooling said adhesive-bit mix to a temperature below the glass transition temperature of said dry adhesive such that said dry adhesive hardens and adheres said bits to said food substrate.

2. (Original) The method of claim 1 further comprising the steps of:

f) applying a second topping to said food substrate; and

g) melting said second topping on said food substrate.

3. (Previously Presented) The method of claim 1 further comprising the steps of:

f) applying a non-aqueous liquid adhesive spray to said food substrate; and

g) applying a seasoning powder to said food substrate.

4. (Original) The method of claim 1 wherein said mixing of step a) is performed in a device selected from the group consisting of a mixer, a batch tumbler, a continuous tumbler, a batch blender, a continuous blender, or a ribbon blender.
5. (Original) The method of claim 1 wherein said adhesive-bit mix in step c) is applied via a topping unit.
6. (Original) The method of claim 1 wherein said cooking of said food substrate in step b) occurs by frying in a monolayer fryer.
7. (Original) The method of claim 1 wherein said cooking of said food substrate in step b) occurs by baking.
8. (Previously Presented) The method of claim 1 wherein said adhesive-bit mix comprises:  
about 30 to 85% three-dimensional bits;  
about 0 to 10% temporary non-aqueous liquid adhesive; and  
about 15 to 60% dry adhesive.
9. (Original) The method of claim 8 wherein said dry adhesive is selected from the group consisting of corn syrup solids, dextrose, sucrose, polydextrose, and mixtures thereof.
10. (Original) The method of claim 1 wherein said dry adhesive comprises corn syrup solids with a Dextrose Equivalent of 20 or greater.
11. (Original) The method of claim 1 wherein a multi-layered food substrate is made by repeating steps c) through e) at least once.
12. (Original) The method of claim 1 wherein said food substrate is substantially flat.

Claims 13-20. (Canceled).